

Peach Torte

Ingredients

- 1 c Flour
- 1 t Baking Powder
- 1 pn Salt
- 1 c Sugar
- 1/2 c Unsalted Butter (softened)
- 2 Eggs
- 2 Peaches (pitted, sliced)
- 2 t Lemon Juice
- 1 T Cinnamon
- 1 T Turbinado Sugar

Instructions

- 1.Heat oven to 350 degrees. Sift flour, baking powder and salt; set aside.
- 2.Add butter and sugar to the bowl of a large stand mixer and mix on medium speed until light yellow in color.
- 3.Add the sifted ingredients to the bowl, mix gently, then add eggs and mix until just combined.
- 4.Transfer batter to a greased 9" cake pan and spread evenly. Cover batter with peach slices, arrange however you wish. Sprinkle with turbinado sugar, lemon juice, and cinnamon.
- 5.Bake until a cake tester comes out clean in the center and the cake is golden, 45-50 minutes. Remove from oven and cool, then remove from pan. Serve with whipped cream or ice cream.